

# Spanish Valentine

Tuesday, February 14, two seatings at 5 & 8pm

## Tapas

Brocheta de Champinones con Jamon y Alioli, (Roasted Marinated Mushroom, Pit Ham Skewer with Garlic Aoli)

Queso en Aceite (Marinated Cheeses with Kalamata Tapenade Bruscetta)

*Chef's Pairing:* **Columbia Valley Sauvignon Blanc**

## Ensalada de Tomate

Roasted Tomatoes, Green Peppers & Sweet Onions, dressed with Red Wine Vinaigrette, Olive Oil & Sea Salt

*Chef's Pairing:* **Columbia Valley Merlot**

## Entrante

Paella de Mariscos (Medley of Shrimp, Chicken, Sausage and Mussels with slow cooked Saffron Rice)

*Chef's Pairing:* **Firesteed Pinot Gris**

Estofado de Cordero (Slow Cooked Lamb Shank with Seasonal Vegetables)

*Chef's Pairing:* **Gnarly Head Old Vine Zinfandel**

Tortilla Espanola (Spanish Omelet over Braised Kale with Fresh Pico de Gallo)

*Chef's Pairing:* **Duck Pond Chardonnay**

## Dulce

Flan con Caramelo Chipotle (Vanilla Custard with Chipotle Caramel Sauce)

Torta de Chocolate (Rich Flourless Chocolate Torte with Chipotle Caramel Sauce)

## Cocktail Especiales

**Lavender Rose Martini** House Infused Lavender Gin, Rose Infusion, Fresh Lime 7

**Passionfruit Raspberry Margarita** Quervo, Passionfruit Puree, Lime, shaken and floated over Raspberry Liqueur 9

**Cassis Royale** Vodka, Black Currant Puree, Lime, shaken & floated with Champagne 7

**FireWorks Brandy Alexander** Korbel, Creme de Cocoa, Fresh Cream 9

*Prix Fixe \$45 per person, Chef's Three-Pour Wine Flight \$15*